

Application No. 10/634,994
Amendment dated March 21, 2005
Reply to Office Action of February 4, 2005

AMENDMENTS TO THE CLAIMS:

Listing of claims:

This listing of claims replaces all prior versions and listings of claims in the application.

1. (Currently amended) A method of producing a boiled green soybean being preserved and/or sold under illumination of light and being suitable for chilled distribution, the method comprising the step of

selecting a green soybean containing chlorophyll a of not less than ~~3.8 g / 100 g~~ 3.93 g/100 g wet weight, or

using a green soybean cultivated to contain chlorophyll a of not less than ~~3.8 g / 100 g~~ 3.93 g/100 g wet weight.

2. (Currently amended) A method of producing a boiled green soybean according to Claim 1, wherein ~~a cultivating method for increasing the content of chlorophyll and β -carotene in the green soybean is to widen~~ cultivated with an interval of 11 cm or more between roots.

3. (Currently amended) A method of producing a boiled green soybean according to Claim 1, wherein ~~a cultivating method for increasing the content of chlorophyll and β -carotene in the green soybean is to employ~~ cultivated with a low-phosphate fertilizer.

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4. (Currently amended) A method of producing a boiled green soybean according to Claim 1, wherein the green soybean ~~preserved and/or sold under illumination of light and being suitable for chilled distribution~~ is preserved and sold for 24 hours or longer under illumination of light.

5. (Currently amended) A method of producing a boiled green soybean being preserved and/or sold under illumination of light and being suitable for chilled distribution, the method comprising the step of

selecting a green soybean containing β -carotene of not less than ~~750 μ g / 100 g~~ 846.6 μ g / 100 g wet weight, or

using a green soybean cultivated to contain β -carotene of not less than ~~750 μ g / 100 g~~ 846.6 μ g / 100 g wet weight.

6. (Currently amended) A method of producing a boiled green soybean according to Claim 5, wherein a ~~cultivating method for increasing the content of chlorophyll and β -carotene in the green soybean is to widen~~ cultivated with an interval of 11 cm or more between roots.

7. (Currently amended) A method of producing a boiled green soybean according to Claim 5, wherein a ~~cultivating method for increasing the content of chlorophyll and β -carotene in the green soybean is to employ~~ cultivated with a low-phosphate fertilizer.

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8. (Currently amended) A method of producing a boiled green soybean according to Claim 5, wherein the green soybean ~~preserved and/or sold under illumination of light and being suitable for chilled distribution~~ is preserved and sold for 24 hours or longer under illumination of light.

9. (Original) A method of producing a boiled green soybean being preserved and/or sold under illumination of light and being suitable for chilled distribution, the method comprising the step of selecting a green soybean containing chlorophyll a of not less than 3.8 g / 100 g wet weight and β -carotene of not less than 750 μ g / 100 g wet weight, or using a green soybean cultivated to contain chlorophyll a of not less than 3.8 g / 100 g wet weight and β -carotene of not less than 750 μ g / 100 g wet weight.

10. (Currently amended) A method of producing a boiled green soybean according to Claim 9, wherein ~~a cultivating method for increasing the content of chlorophyll and β -carotene in the~~ green soybean is ~~to widen~~ cultivated with an interval of 11 cm or more between roots.

11. (Currently amended) A method of producing a boiled green soybean according to Claim 9, wherein ~~a cultivating method for increasing the content of chlorophyll and β -carotene in the~~ green soybean is ~~to employ~~ cultivated with a low-phosphate fertilizer.

12. (Currently amended) A method of producing a boiled green soybean according to Claim 9, wherein the green soybean ~~preserved and/or sold under illumination of light and being suitable for chilled distribution~~ is preserved and sold for 24 hours or longer under illumination of light.

13. (Withdrawn) A frozen product of a green soybean produced by a producing method according to Claim 1, or a green soybean thawed from the frozen green soybean.

14. (Withdrawn) A frozen product of a green soybean produced by a producing method according to Claim 5, or a green soybean thawed from the frozen green soybean.

15. (Withdrawn) A frozen product of a green soybean produced by a producing method according to Claim 9, or a green soybean thawed from the frozen green soybean.

16. (New) A method of producing a boiled green soybean, the method comprising the steps of:

selecting a green soybean containing chlorophyll a of not less than 3.8 g / 100 g wet weight, or using a green soybean cultivated to contain chlorophyll a of not less than 3.8 g / 100 g wet weight;

boiling the green soybean; and

preserving said green soybean under illumination of light for 24 hours or more.

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17. (New) A method of producing a boiled green soybean according to Claim 1, wherein the green soybean is cultivated with an interval of 11 cm or more between roots.

18. (New) A method of producing a boiled green soybean according to Claim 1, wherein the green soybean is cultivated with an interval of 11-13 cm between roots.

19. (New) A method of producing a boiled green soybean according to Claim 1, wherein the green soybean is cultivated with a low-phosphate fertilizer.